



## Appetizers

**Lamb Chops**                      **\$14**

*Served with a side of mint jelly*

**Baked Brie**                      **\$8**

*Baby brie topped with toasted almonds & Disaronno Amaretto served with sliced apples & toasted fresh baguette*

**Jumbo Shrimp Cocktail**                      **\$10**

*Served with cocktail sauce & fresh lemon*

**Chicken Rockefeller**                      **\$7**

*Toasted croutons topped with thinly sliced chicken breast, gruyere, & creamed spinach with bacon & tomato*

## From the Soup Tureen

**Classic French Onion Soup**                      **\$5**    (WW 3pts)

**Chicken Noodle Soup**    Cup \$4                      Bowl \$5

**Soup du Jour**                      Cup \$4                      Bowl \$5

## Lighter Fare

**Grilled Salmon Salad**                      **\$13**

*Wild caught salmon char grilled & placed a top mixed greens with chopped egg, cucumbers, carrots, tomatoes, & toasted almonds with cusabi dressing*

**Classic Caesar Salad**                      **\$7**

*Romaine hearts tossed with croutons & a creamy Caesar dressing, topped with grape tomatoes & chef's cheese blend*

**With chicken \$11                      with shrimp \$13**

**Apple & Sage Turkey Salad**                      **\$11**

*Roasted diced turkey, julienne apples, & chopped sage over mixed greens topped with glazed pecans*

### **FDA Consumer Advisory**

*Consumption of raw or under cooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.*





## Pastas

### **Chicken Piccata**      **\$18**

Chicken breast sautéed in extra virgin olive oil with fresh white mushrooms, lemon juice, capers, & chopped parsley served with herb butter pasta & chef's vegetable

*Try with a bottle of Huber Gruner Veltliner*

### **Shrimp & Scallop**      **\$21**

With sautéed peppers, spinach, & mushrooms in a roasted garlic cream sauce

*Try with a bottle of Ferrari-Carano Fume Blanc*

### **Veal & Chicken**      **\$20**

With sautéed mushrooms, spinach, & peppers tossed in a sweet vermouth blush sauce

## House Favorites

### **Coconut Shrimp**      **\$21**

Jumbo butterflied shrimp in a Malibu coconut batter fried golden brown served with an orange horseradish marmalade sauce with vegetable rice & house vegetable

### **Chesapeake Crab Cakes**      **\$29**

Lump crab meat lightly seasoned and pan-fried to a golden brown served with a tropical aioli and a side of rice pilaf & house vegetable

**1/2 order      \$18**

*Try with a bottle of Louisviale Unwooded Chardonnay*

### **Maple Whiskey BBQ Ribs**      **\$26**

Tender baby back ribs topped with our own maple whiskey bbq sauce served with baked potato & vegetable du jour

**1/2 rack      \$17**

### **Rack of Lamb**      **\$29**

A full rack of lamb char-grilled with a rosemary demi glaze accompanied by red skin mashed potatoes & house vegetable

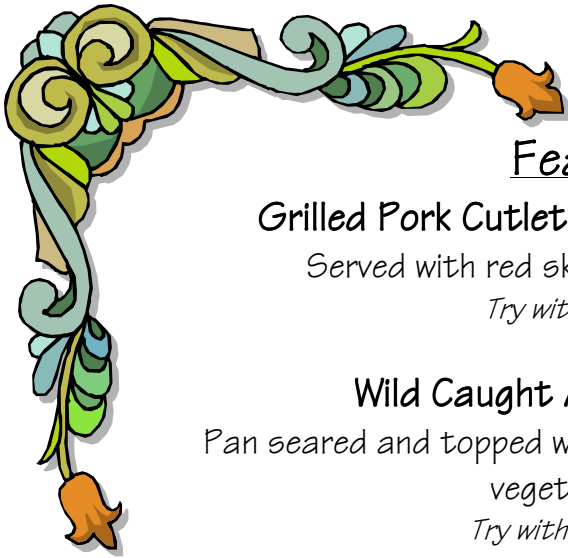
*Try with a bottle of Guigal Cotes du Rhone*

### **Lobster Tail**

**Single      \$24      Twin      \$35**

Served with red skin mashed potatoes & house vegetable





## Featured Selections

### **Grilled Pork Cutlets with a Lemon Garlic Sauce**      **\$20**

*Served with red skin mashed potatoes & house vegetable*

*Try with a bottle of Leese Fitch Merlot*

### **Wild Caught Atlantic Salmon**      **\$25**

*Pan seared and topped with a white wine garlic chive butter served over vegetable rice pilaf & asparagus*

*Try with a bottle of Montinore Pinot Gris*

### **Mixed Grill**      **\$29**

*Half rack of Lamb & Muscovy Duck Breast topped with a blackberry demi served with redskin mashed potatoes & house vegetable*

### **Citrus Crusted Grouper**      **\$24**

*With a tangerine and white wine butter sauce over vegetable rice pilaf & house vegetable*

## Steak Corner

### **Steak Oscar**      **\$31**

*Grilled twin medallions of beef topped with jumbo lump crab, béarnaise sauce, & asparagus served with red skin mashed potatoes*

### **Char Grilled Ribeye**      **\$27**

*Topped with a sautéed wild mushroom blend & merlot butter served over roesti potato & house vegetable*

*Try with a bottle of Raousset Chiroubles Cru du Beaujolais*

### **Grilled NY Strip**      **\$29**

*Topped with gorgonzola cheese & fried onion straws accompanied by red skin mashed potatoes & house vegetable*

### **Filet Mignon**

#### **Regular Cut**      **\$35**      **Petite Cut**      **\$25**

*accompanied by a baked potato & chef's house vegetable*

*Add a lobster tail for \$10!*

*Try with a bottle of Raymond Reserve Cabernet Sauvignon or Los Cardos Malbec*

